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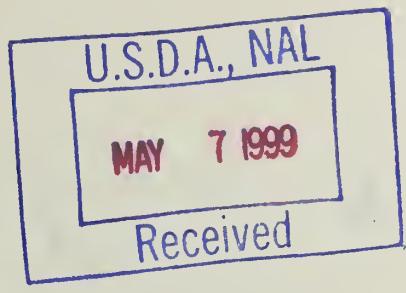
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UNITED STATES STANDARDS

for grades of

CANNED PINEAPPLE

Fourth Issue

EFFECTIVE MARCH 16, 1957

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

These standards supersede the standards which have been in effect since
June 27, 1950

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This is the fourth issue of the United States Standards for Grades of Canned Pineapple. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register of February 13, 1957 (22 F.R. 875) to become effective March 16, 1957. Section 52.1726 was amended (22 F.R. 3535) to become effective July 1, 1957.

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
Washington, D.C. 20250

UNITED STATES STANDARDS FOR GRADES OF CANNED PINEAPPLE¹

Effective March 16, 1957

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AUTHORITY: §§ 52.1711 to 52.1727 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

PRODUCT DESCRIPTION, STYLES, AND GRADES

§ 52.1711 Product description. "Canned pineapple" means canned pineapple as such product is defined in the standard of identity for canned pineapple (21 CFR 27.50) issued pursuant to the Federal Food, Drug, and Cosmetic Act.

§ 52.1712 Styles of canned pineapple—(a) *Sliced, slices.* "Sliced" or "slices" consist of whole circular slices cut across the axis of the peeled, cored fruit cylinders.

(b) *Half sliced, half slices.* "Half sliced" or "half slices" consist of semi-circular halves of slices. A unit that is approximately one-half slice is considered to be a half slice.

(c) *Broken sliced, broken slices.* "Broken sliced" or "broken slices" consist of arc-shaped portions cut or broken from slices, which portions are not uniform in size or shape.

(d) *Tidbits.* "Tidbits" consist of sectors cut from slices. Tidbits are reasonably uniform in size and shape; they are predominantly from $\frac{5}{16}$ -inch to $\frac{1}{2}$ -inch thick; and, except for an occasional unit, each sector is not larger than one-sixth of the slice from which cut. Tidbits are considered "small tidbits" or "large tidbits" if they conform to the following approximate dimensions:

(1) *Small tidbits.*

Length of outside arc--- More than $\frac{3}{8}$ inch but not more than $\frac{3}{4}$ inch.

Thickness----- More than $\frac{5}{16}$ inch but not more than $\frac{1}{2}$ inch.

Length (measured along the radius from the inside arc to the outside arc). More than $\frac{11}{16}$ inch but not more than $1\frac{1}{4}$ inches.

(2) *Large tidbits.*

Length of outside arc---	More than $\frac{3}{4}$ inch but not more than 2 inches.
Thickness-----	More than $\frac{5}{16}$ inch but not more than $\frac{1}{2}$ inch.
Length (measured along the radius from the inside arc to the outside arc). -	More than $\frac{11}{16}$ inch but not more than $1\frac{1}{4}$ inches.

(e) *Chunks.* "Chunks" consist of short, thick pieces cut from thick slices or from peeled, cored fruit. Chunks may or may not be symmetrical or uniform in shape and size. Predominantly, the units have a thickness greater than $\frac{1}{2}$ -inch, a width greater than $\frac{1}{16}$ -inch, but a longest dimension (along any edge) not greater than $1\frac{1}{2}$ inches. Chunks which are symmetrical are considered "symmetrical chunks."

(f) *Cubes, diced.* "Cubes" or "diced" consist of cube-shaped pieces cut from slices or from peeled, cored fruit. Except for an occasional unit, the longest dimension (along any edge) of each unit is not greater than $\frac{1}{16}$ -inch.

(g) *Spears, fingers.* "Spears" or "fingers" consist of long, slender pieces cut parallel to the core axis from peeled, cored fruit cylinders. The units are not larger than one-sixth of the cylinder from which they are cut, and they are not less than $2\frac{1}{2}$ inches long.

(h) *Crushed.* "Crushed" consists of shredded or finely cut pieces of fruit flesh.

§ 52.1713 *Grades of canned pineapple.*
(a) "U. S. Grade A" or "U. S. Fancy" is the quality of sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that possesses a good color; that is practically uniform in size and shape for the applicable style; that is practically free from defects; that possesses a good character; that possesses a good flavor and odor; that is not excessively tart; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 90 points.

(b) "U. S. Grade B" or "U. S. Choice" is the quality of sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that possesses a reasonably good

color; that is reasonably uniform in size and shape for the applicable style; that is reasonably free from defects; that possesses a reasonably good character; that possesses a fairly good flavor and odor; that is not excessively tart; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 80 points.

(c) "U. S. Grade C" or "U. S. Standard" is the quality of half sliced or broken sliced canned pineapple that possesses a good, reasonably good, or fairly good color; that, in the style of half slices, is practically uniform, reasonably uniform, or fairly uniform in size and shape; that, in the style of broken slices, is not uniform in size and shape; that is practically free, reasonably free, or fairly free from defects; that possesses a good, reasonably good, or fairly good character; that possesses a good or fairly good flavor and odor; that is not excessively tart; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 70 points.

(d) "Substandard" is the quality of canned pineapple that fails to meet the applicable requirements of U. S. Grade A or U. S. Fancy, U. S. Grade B or U. S. Choice, or U. S. Grade C or U. S. Standard and is the quality of canned pineapple that may or may not meet the minimum standard of quality for canned pineapple issued pursuant to the Federal Food, Drug, and Cosmetic Act. Canned pineapple that is excessively tart is also "Below Standard in Quality—Good Food—Not High Grade" or "Below Standard in Quality—Excessively tart."

LIQUID MEDIA, FILL OF CONTAINER, AND DRAINED WEIGHTS

§ 52.1714 *Liquid media and Brix measurements for canned pineapple.* "Cut-out" requirements for liquid media in canned pineapple are not incorporated in the grades of the finished product since sirup or any other liquid medium, as such, is not a factor of quality for the purposes of these grades. The "cut-out" Brix measurements, as applicable, for the respective designations are as follows:

(1) All styles other than crushed canned pineapple.

<i>Designations</i>	<i>Brix measurement</i>
"Extra-heavy sirup"---	22° or more but not more than 35°.
"Heavy sirup"-----	18° or more but less than 22°.
"Light sirup"-----	14° or more but less than 18°.
"In water"-----	Packed in water.
"In pineapple juice" or "In unsweetened pineapple juice".	Packed in pineapple juice.
"In clarified juice"---	Packed in clarified juice.

(2) Crushed canned pineapple.

<i>Designations</i>	<i>Brix measurement</i>
"Extra-heavy sirup" or "Extra heavily sweetened".	22° or more but not more than 35°.
"Heavy sirup" or "Heavily sweetened".	18° or more but less than 22°.
"Light sirup" or "Lightly sweetened".	14° or more but less than 18°.
"Unsweetened" or "In pineapple juice".	Packed in pineapple juice.
"In clarified juice"---	Packed in clarified juice.

§ 52.1715 *Fill of container for canned crushed pineapple.* The standard of fill of container for canned crushed pineapple is a fill of not less than 90 percent of the total capacity of the container. Canned crushed pineapple that does not meet this requirement is "Below Standard in Fill."

§ 52.1716 *Recommended fill of container for other than canned crushed pineapple.* The recommended fill of container for canned pineapple is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container of canned pineapple of all styles other than crushed style be as full of pineapple as practicable without impairment of quality and that the product and packing medium occupy not less than 90 percent of the volume of the container.

§ 52.1717 *Drained weights for canned crushed pineapple—(a) General.* Minimum drained weights for canned crushed pineapple are not incorporated in the grades of the finished product since drained weight, as such, is not a

factor of quality for the purposes of these grades; however, minimum drained weights for canned crushed pineapple other than "heavy pack" or "solid pack" are a standard of quality, and minimum drained weights for canned crushed "heavy pack" and "solid-pack" pineapple are a standard of identity, under the Federal Food, Drug, and Cosmetic Act. Canned crushed pineapple other than "heavy pack" or "solid pack" which is less than 63 percent of the net weight of the contents of the container is:

Below Standard in Quality.
Good Food—Not High Grade.
(or)

Below Standard in Quality.
Contains excess liquid.

(b) *Method for ascertaining the drained weight of canned crushed pineapple.* Pour the contents of the can on a round sieve made with No. 8 woven-wire cloth complying with the specifications for such cloth in Table I of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the United States Department of Commerce, National Bureau of Standards. Use a sieve 8 inches in diameter for containers of less than 3 pounds net contents and a sieve 12 inches in diameter for larger containers. Incline the sieve, without shifting the contents, to facilitate draining. Allow to drain for 2 minutes from the time the contents of the container are poured on the sieve. Immediately transfer the drained pineapple to a clean, dry, tared pan by inverting the sieve over the pan in one moderately rapid motion, and determine the weight of the drained pineapple.

TABLE I—MINIMUM DRAINED WEIGHTS FOR CANNED CRUSHED PINEAPPLE

	<i>Other than "heavy pack" or "solid pack"</i>	<i>"Heavy pack" crushed</i>	<i>"Solid pack" crushed</i>
<i>Any container size</i>	<i>Drained fruit: Not less than 63 percent by weight of contents</i>	<i>Drained fruit: Not less than 73 percent but less than 78 percent by weight of contents</i>	<i>Drained fruit: Not less than 78 percent by weight of contents</i>

§ 52.1718 Recommended minimum drained weights for canned pineapple other than canned crushed pineapple—

(a) **General.** The minimum drained weight recommendations for the various styles of canned pineapple in Table II or Table III are not incorporated in the grades of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.

(b) **Method for ascertaining drained weight in canned pineapple other than canned crushed pineapple.** The drained weight of canned pineapple other than canned crushed pineapple is determined by emptying the contents of the container upon a United States Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch (0.0937-inch \pm 3 percent, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for two minutes. The drained weight is the weight of the sieve and pineapple less the weight of the dry sieve. A sieve 8 inches in diameter is used for the equivalent of No. 3 size cans (404 x 414) and smaller, and a sieve 12 inches in diameter is used for containers larger than the equivalent of the No. 3 size can.

(c) **Compliance with recommended drained weights in canned pineapple other than canned crushed pineapple.** Compliance with the recommended

drained weights for canned pineapple other than canned crushed pineapple is determined by averaging the drained weights from all the containers which are representative of a specific lot and such lot is considered as meeting the recommendations if the following criteria are met:

(1) The average of the drained weights from all of the containers meets the recommended drained weight;

(2) One-half or more of the containers meet the recommended drained weight; and

(3) The drained weights from the containers which do not meet the recommended drained weight are within the range of variability for good commercial practice.

TABLE II—RECOMMENDED MINIMUM DRAINED WEIGHTS FOR SLICES, HALF SLICES, AND BROKEN SLICES

Container designation	Container size overall dimensions		Slices	Half slices	Broken slices
	Width	Height			
300 x 204	Inches	Inches	Ounces	Ounces	Ounces
3	2 $\frac{1}{16}$	4	-----	-----	-----
No. 1 Flat	3 $\frac{1}{16}$	2 $\frac{3}{16}$	5 $\frac{1}{4}$	5	-----
No. 1 $\frac{1}{4}$	4 $\frac{1}{16}$	2 $\frac{7}{16}$	9 $\frac{1}{4}$	9	-----
No. 1 Tall	3 $\frac{1}{16}$	4 $\frac{1}{16}$	10 $\frac{1}{4}$	-----	-----
No. 2	3 $\frac{7}{16}$	4 $\frac{9}{16}$	12 $\frac{3}{4}$	12 $\frac{1}{2}$	12 $\frac{1}{2}$
No. 2 $\frac{1}{2}$	4 $\frac{1}{16}$	4 $\frac{1}{16}$	18 $\frac{1}{4}$	18	18
No. 10	6 $\frac{3}{16}$	7	61 $\frac{1}{2}$	-----	62 $\frac{1}{2}$

TABLE III—RECOMMENDED MINIMUM DRAINED WEIGHTS FOR CHUNKS, CUBES, SPEARS, AND TIDBITS

Container designation	Container size, overall dimensions		Chunks	Cubes	Spears	Tidbits
	Width	Height				
300 x 204	Inches	Inches	Ounces	Ounces	Ounces	Ounces
3	2 $\frac{1}{16}$	4	4	4	4	4
No. 1 Flat	3 $\frac{1}{16}$	2 $\frac{3}{16}$	5	5	5	5
8 Z Tall	2 $\frac{1}{16}$	3 $\frac{1}{16}$	5	5	5	5
211 Cylinder	2 $\frac{1}{16}$	4 $\frac{1}{16}$	7 $\frac{3}{4}$	7 $\frac{3}{4}$	8 $\frac{1}{4}$	7 $\frac{3}{4}$
No. 1 $\frac{1}{4}$	4 $\frac{1}{16}$	2 $\frac{7}{16}$	9 $\frac{1}{4}$	9 $\frac{1}{4}$	9 $\frac{1}{4}$	9 $\frac{1}{4}$
No. 2	3 $\frac{7}{16}$	4 $\frac{9}{16}$	12 $\frac{3}{4}$	12 $\frac{3}{4}$	12 $\frac{3}{4}$	12 $\frac{3}{4}$
No. 2 $\frac{1}{2}$	4 $\frac{1}{16}$	4 $\frac{1}{16}$	18 $\frac{1}{4}$	18 $\frac{1}{4}$	18 $\frac{1}{4}$	18 $\frac{1}{4}$
No. 10	6 $\frac{3}{16}$	7	65 $\frac{1}{4}$	71 $\frac{1}{4}$	-----	65 $\frac{1}{4}$

COUNT AND SIZE OF SLICES AND HALF SLICES

§ 52.1719 Recommended counts and sizes of slices and half slices. The recommended minimum number of slices and half slices, together with the recom-

mended approximate thickness and approximate diameter for the respective counts per container, are shown in Table IV for the most common container sizes for these styles. Compliance with the

recommended minimum slices in No. 10 cans only is ascertained by averaging the slices from all the containers which are representative of a specific lot and such lot is considered as meeting the recommendations: *Provided*, That in any single container the count of slices in "Small"

slices, that average approximately 57 to 60 count, shall be not less than 54; in "Small" slices, that average approximately 64 count, shall be not less than 60; in "Medium" slices shall be not less than 48; and in "Large" slices shall be not less than 27.

TABLE IV

Container designation	Slices minimum per can	Half slices minimum per can	Approximate thickness of slices and half slices	Approximate diameter of slices and half slices	Approximate diameter of core holes (inches)	Size of slice designation
No. 1 Tall			<i>Inches</i>		<i>Inches</i>	
300 x 204	10		5 $\frac{1}{16}$	2 $\frac{1}{2}$	1 inch	
No. 10	4		5 $\frac{1}{16}$	2 $\frac{1}{2}$	1 $\frac{1}{16}$ to 1 $\frac{3}{8}$	
No. 10	64		5 $\frac{1}{16}$	2 $\frac{1}{2}$	1 inch	
No. 10	57		5 $\frac{1}{16}$	2 $\frac{1}{2}$	1 $\frac{1}{16}$ to 1 $\frac{3}{8}$	
No. 1 Flat			5 $\frac{1}{16}$	2 $\frac{1}{2}$	1 $\frac{1}{16}$ to 1 $\frac{3}{8}$	
No. 2	4	8	5 $\frac{1}{16}$	2 $\frac{15}{16}$	1 $\frac{1}{16}$ to 1 $\frac{3}{8}$	
No. 2	10	20	5 $\frac{1}{16}$	2 $\frac{15}{16}$	1 $\frac{1}{16}$ to 1 $\frac{3}{8}$	
No. 10	50		5 $\frac{1}{16}$	2 $\frac{15}{16}$	1 $\frac{1}{16}$ to 1 $\frac{3}{8}$	
No. 1 $\frac{1}{4}$	4	8	5 $\frac{1}{16}$	3 $\frac{1}{2}$	1 $\frac{1}{4}$ to 1 $\frac{3}{8}$	
No. 2 $\frac{1}{2}$	8	16	5 $\frac{1}{16}$	3 $\frac{1}{2}$	1 $\frac{1}{4}$ to 1 $\frac{3}{8}$	
No. 10	28		5 $\frac{1}{16}$	3 $\frac{1}{2}$	1 $\frac{1}{4}$ to 1 $\frac{3}{8}$	

FACTORS OF QUALITY

§ 52.1720 *Ascertaining the grade*—
(a) *General*. In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

(1) *Factors not rated by score points in canned pineapple*. (i) Flavor and odor;

(ii) Tartness.

(2) *Factors rated by score points in canned pineapple*.

The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

	Points
(i) Color	30
(ii) Uniformity of size and shape	20
(iii) Absence of defects	20
(iv) Character	30
 Total score	 100

(b) *Definition of flavor and odor*—(1) *Good flavor and odor*. "Good flavor and odor" means that the canned pineapple possesses a distinct and normal flavor for the variety; is characteristic of properly ripened and properly matured pineapple that has been properly prepared

and processed; and is free from objectionable flavors and objectionable odors of any kind.

(2) *Fairly good flavor and odor*. "Fairly good flavor and odor" means that the canned pineapple may be lacking in good flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

(c) *Definition of tartness; excessively tart*. "Excessively tart" means that more than 1.35 grams of acid, calculated as anhydrous citric acid, is present in 100 milliliters of the pineapple liquid as defined and determined in accordance with paragraphs (d) and (e) of this section.

(d) *Definition of acid*. "Acid", in all styles of canned pineapple, means grams of acid, calculated as anhydrous citric acid, as contained in 100 milliliters of the liquid drained from the product 15 days or more after the pineapple is canned.

(e) *Method for determination of acidity*. Total acidity of the drained liquid is determined by the following method:

(1) Measure with a pipette 10 milliliters of the unfiltered drained liquid into a 250-milliliter Erlenmeyer flask.

(2) Add 25 milliliters of freshly boiled, distilled water and 0.3 milliliter of 1-percent phenolphthalein solution.

(3) Titrate with one-tenth normal sodium hydroxide solution to a faint, permanently pink coloration.

(4) Multiply the number of milliliters of one-tenth normal sodium hydroxide required by 0.064 to calculate the number of grams of anhydrous citric acid per 100 milliliters of drained liquid.

§ 52.1721 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "18 to 20 points" means 18, 19, or 20 points).

§ 52.1722 *Color*—(a) (A) *classification.* Sliced, half sliced, broken sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that possesses a good color may be given a score of 27 to 30 points. Half sliced or broken sliced canned pineapple that scores 27 to 30 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a partial limiting rule). "Good color" means that the color of the pineapple units or mass is bright and is characteristic of properly ripened and properly matured pineapple of similar varietal characteristics; and that there may be slight variations in shades of such characteristic color in the units, within each unit, or within the mass, and that white radiating streaks may be present: *Provided*, That such variations do not materially affect the appearance of the product.

(b) (B) *classification.* Sliced, half sliced, broken sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that possesses a reasonably good color may be given a score of 24 to 26 points. Half sliced or broken sliced canned pineapple that scores 24 to 26 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a partial limiting rule); and other styles of canned pineapple that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting

rule). "Reasonably good color" means that the color of the pineapple units or mass may be no more than slightly dull but is characteristic of properly matured pineapple of similar varietal characteristics; and that there may be marked variations in shades of such characteristic color in the units, within each unit, or within the mass, and that white radiating streaks may be present: *Provided*, That such variations do not seriously affect the appearance of the product.

(c) (C) *classification.* Half sliced or broken sliced canned pineapple that possesses a fairly good color may be given a score of 21 to 23 points. Half sliced or broken sliced canned pineapple that scores in this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the color of the pineapple units may be dull but is characteristic of properly matured pineapple of similar varietal characteristics; and that there may be marked variations in shades of such characteristic color in the units or within each unit or white radiating streaks may be present which variations may seriously affect the appearance of the product.

(d) (SStd) *classification.* Canned pineapple that for any reason is off color or that fails to meet the applicable requirements of paragraph (b) or (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.1723 *Uniformity of size and shape*—(a) *General.* The factor of uniformity of size and shape is not based on any detailed requirements and is not scored for the style of crushed pineapple; the other three factors (color, absence of defects, and character) are scored and the total is multiplied by 100 and divided by 80, dropping any fractions to determine the total score for canned crushed pineapple.

(b) *Radial axis.* "Radial axis" in the case of slices and half slices means the measurement along the radius from the inside arc to the outside arc.

(c) *Length.* In the case of tidbits and chunks, "length" means the measurement along the radius from the inside arc to the outside arc; and in the case of spears, "length" means the longitudinal measurement of the spear.

(d) *Sieve with $\frac{5}{16}$ -inch square openings.* "Sieve with $\frac{5}{16}$ -inch square openings" means the meshes of a sieve designated as $\frac{5}{16}$ -inch in Table I of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the United States Department of Commerce, National Bureau of Standards.

(e) (A) *classification.* Sliced, half sliced, tidbits, chunks, cubes, or spears of canned pineapple that are practically uniform in size and shape may be given a score of 18 to 20 points. Half sliced canned pineapple that scores 18 to 20 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a partial limiting rule). "Practically uniform in size and shape" has the following meanings with respect to the following styles of canned pineapple:

(1) *Sliced.* (i) The diameter of the slice with the longest diameter does not exceed the diameter of the slice with the shortest diameter by more than $\frac{1}{16}$ inch.

(ii) The thickness of the slice with the widest thickness at the circumference does not exceed the thickness of the slice with the most narrow thickness at the circumference by more than $\frac{3}{32}$ inch.

(iii) The maximum radial axis of any slice does not exceed the minimum radial axis of the same slice by more than $\frac{1}{8}$ inch.

(iv) The drained weight of the largest slice is not more than 1.4 times the weight of the smallest slice.

(2) *Small tidbits.* (i) Not more than $7\frac{1}{2}$ percent of the drained weight may consist of units which may fail to conform to any one or more of the following dimensions:

Length of out-side arc. More than $\frac{3}{8}$ inch but not more than $\frac{3}{4}$ inch.

Thickness ---- More than $\frac{5}{16}$ inch but not more than $\frac{1}{2}$ inch.

Length ----- More than $1\frac{1}{16}$ inch but not more than $1\frac{1}{4}$ inches.

(ii) Not more than $7\frac{1}{2}$ percent of the drained weight may consist of units each

of which weighs less than three-fourths as much as the average weight of all the untrimmed tidbits.

(3) *Large tidbits.* (i) Not more than $7\frac{1}{2}$ percent of the drained weight may consist of units which may fail to conform to any one or more of the following dimensions:

Length of out-side arc. More than $\frac{3}{4}$ inch but not more than $1\frac{3}{4}$ inches.

Thickness ---- More than $\frac{5}{16}$ inch but not more than $\frac{1}{2}$ inch.

Length ----- More than $1\frac{1}{16}$ inch but not more than $1\frac{1}{4}$ inches.

(ii) Not more than $7\frac{1}{2}$ percent of the drained weight may consist of units each of which weighs less than three-fourths as much as the average weight of all the untrimmed tidbits.

(4) *Chunks.* (i) None of the units may have a longest dimension (along any edge) greater than $1\frac{1}{2}$ inches.

(ii) Not more than 10 percent of the drained weight consists of pieces weighing less than $\frac{3}{16}$ ounce each.

(5) *Symmetrical chunks.* (i) None of the units may have a longest dimension (along any edge) greater than $1\frac{1}{2}$ inches.

(ii) Not less than an aggregate of 90 percent of the drained weight consists of pieces weighing $\frac{3}{16}$ ounce or more each and exceed at least one of the following dimensions:

Length of outside arc----- $\frac{5}{16}$ inch.

Thickness ----- $\frac{1}{2}$ inch.

Length ----- $1\frac{1}{16}$ inch.

(6) *Cubes.* Not more than an aggregate of 10 percent of the drained weight may consist of:

(i) units of such size that they pass through the meshes of a sieve with $\frac{5}{16}$ -inch square openings; and

(ii) Pieces weighing more than $\frac{3}{32}$ ounce each.

(7) *Spears.* (i) The units are of substantially equal length.

(ii) Not more than 10 percent, by count, of the units or not more than one unit in a container of less than 10 units, may be less than $\frac{3}{4}$ inch or more than $1\frac{3}{4}$ inches in the longest edge dimension other than the longitudinal measurement of the spear.

(iii) The drained weight of the largest spear is not more than 1.4 times the

weight of the smallest spear.

(8) *Half sliced.* (i) The diameter of the half slice with the longest diameter does not exceed the diameter of the half slice with the shortest diameter by more than $\frac{1}{16}$ inch.

(ii) The thickness of the half slice with the widest thickness at the circumference does not exceed the thickness of the half slice with the most narrow thickness at the circumference by more than $\frac{3}{32}$ inch.

(iii) The drained weight of the largest half slice is not more than 1.75 times the weight of the smallest half slice (except for an occasional broken piece due to splitting or an occasional whole slice not quite completely cut through).

(f) (B) *classification.* Sliced, half sliced, tidbits, chunks, cubes, or spears of canned pineapple that are reasonably uniform in size and shape may be given a score of 16 or 17 points. Half sliced canned pineapple that scores 16 or 17 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a partial limiting rule); other styles of canned pineapple that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably uniform in size and shape" has the following meanings with respect to the following styles of canned pineapple:

(1) *Sliced.* (i) The diameter of the slice with the longest diameter does not exceed the diameter of the slice with the shortest diameter by more than $\frac{1}{8}$ inch.

(ii) The thickness of the slice with the widest thickness at the circumference does not exceed the thickness of the slice with the most narrow thickness at the circumference by more than $\frac{1}{8}$ inch.

(iii) The maximum radial axis of any slice does not exceed the minimum radial axis of the same slice by more than $\frac{1}{4}$ inch.

(iv) The drained weight of the largest slice is not more than 1.4 times the weight of the smallest slice.

(2) *Small tidbits.* (i) Not more than 12 $\frac{1}{2}$ percent of the drained weight may consist of units which may fail to conform to any one or more of the following dimensions:

Length of outside arc.	More than $\frac{3}{8}$ inch but not more than $\frac{3}{4}$ inch.
Thickness -----	More than $\frac{5}{16}$ inch but not more than $\frac{1}{2}$ inch.
Length -----	More than $1\frac{1}{16}$ inch but not more than $1\frac{1}{4}$ inches.

(ii) Not more than 15 percent of the drained weight may consist of units each of which weighs less than three-fourths as much as the average weight of all the untrimmed tidbits.

(3) *Large tidbits.* (i) Not more than 12 $\frac{1}{2}$ percent of the drained weight may consist of units which may fail to conform to any one or more of the following dimensions:

Length of outside arc...	More than $\frac{3}{4}$ inch but not more than $1\frac{3}{4}$ inches.
Thickness-----	More than $\frac{5}{16}$ inch but not more than $\frac{1}{2}$ inch.
Length (measured along the radius).	More than $1\frac{1}{16}$ inch but not more than $1\frac{1}{4}$ inches.

(ii) Not more than 15 percent of the drained weight may consist of units each of which weighs less than three-fourths as much as the average weight of all the untrimmed tidbits.

(4) *Chunks.* (i) None of the units may have a longest dimension (along any edge) greater than 1 $\frac{1}{2}$ inches.

(ii) Not more than 15 percent of the drained weight consists of pieces weighing less than $\frac{3}{16}$ ounce each.

(5) *Symmetrical chunks.* (i) None of the units may have a longest dimension (along any edge) greater than 1 $\frac{1}{2}$ inches.

(ii) Not less than 80 percent of the drained weight may consist of units which exceed at least one of the following dimensions:

Length of outside arc-----	$\frac{9}{16}$ inch.
Thickness -----	$\frac{1}{2}$ inch.
Length -----	$1\frac{1}{16}$ inch.

(iii) Not more than 15 percent of the drained weight consists of pieces weighing less than $\frac{3}{16}$ ounce each.

(6) *Cubes.* (i) Not more than 10 percent of the drained weight may consist of units of such size that they pass through the meshes of a sieve with $\frac{5}{16}$ -inch square openings.

(ii) Not more than 15 percent of the drained weight may consist of pieces weighing more than $\frac{3}{32}$ -ounce each.

(7) Spears. (i) The units are of reasonably uniform length.

(ii) Not more than 20 percent, by count, of the units or not more than one unit in a container of less than 5 units, may be less than $\frac{3}{4}$ inch or more than $1\frac{3}{4}$ inches in the longest edge dimension other than the longitudinal measurement of the spear.

(iii) The drained weight of the largest spear is not more than 1.4 times the weight of the smallest spear.

(8) Half sliced. (i) The diameter of the half slice with the longest diameter does not exceed the diameter of the half slice with the shortest diameter by more than $\frac{1}{8}$ inch.

(ii) The thickness of the half slice with the widest thickness at the circumference does not exceed the thickness of the half slice with the most narrow thickness at the circumference by more than $\frac{1}{8}$ inch.

(iii) The drained weight of the largest half slice is not more than 1.75 times the weight of the smallest half slice (except for an occasional broken piece due to splitting or an occasional whole slice not quite completely cut through).

(g) (C) classification. Half sliced canned pineapple that is fairly uniform in size and shape and broken sliced canned pineapple that is not uniform in size and shape may be given a score of 14 or 15 points. Half sliced and broken sliced canned pineapple that scores in this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule).

(1) "Fairly uniform in size and shape" for half sliced canned pineapple means that the units fail to meet the requirements of paragraph (e) (8) (i) and (ii) of this section or of paragraph (f) (8) (i) and (ii) of this section, but the drained weight of the largest half slice is not more than 1.75 times the weight of the smallest half slice (except for an occasional broken piece due to splitting or an occasional whole slice not quite completely cut through).

(2) "Not uniform in size and shape" for broken sliced canned pineapple

means that:

(i) Not more than 10 percent of the drained weight may consist of pieces having an arc of less than 90° ;

(ii) Not more than 5 percent of the drained weight may consist of: (a) Pieces that measure in thickness less than $\frac{5}{16}$ inch or more than 1 inch; or (b) pieces that measure less than $\frac{3}{4}$ inch in width as measured from the outer edge to the inner edge; and

(iii) Not more than 5 percent of the drained weight may consist of broken slices having an outside diameter differing by as much as $\frac{3}{8}$ inch from that of those present in greatest proportion by weight.

(h) (SStd) classification. Canned pineapple of the applicable styles which fail to meet in some respects paragraph (e), (f), or (g) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule); and, for the applicable styles, may also be "Below Standard in Quality—Good Food—Not High Grade" or "Below Standard in Quality" for the following reasons:

(1) Slices. "Mixed sizes" for failure to comply with paragraph (e) (1) (iv) or (f) (1) (iv) of this section.

(2) Tidbits. "Mixed sizes" for failure to comply with paragraph (f) (2) (ii) or (3) (ii) of this section.

(3) Chunks. "Irregular small pieces" for failure to comply with paragraph (f) (4) (ii) of this section.

(4) Cubes. "Irregular small pieces" for failure to comply with paragraph (f) (6) (i) of this section; or "mixed sizes" for failure to comply with paragraph (f) (6) (ii) of this section.

(5) Spears. "Mixed sizes" for failure to comply with paragraph (e) (7) (iii) or (f) (7) (iii) of this section.

(6) Half sliced. "Mixed sizes" for failure to comply with paragraph (e) (8) (iii) or (f) (8) (iii) of this section.

(7) Broken sliced. "Small broken pieces" or "thick broken pieces," as the case may be, for failure to comply with paragraph (g) (2) (i) or (ii) of this section; or "mixed sizes" for failure to comply with paragraph (g) (2) (iii) of this section.

§ 52.1724 Absence of defects—(a)

General. The factor of absence of defects refers, for the applicable style, to the degree of freedom from trimmed units, blemished units, mashed units; and from any other defects including specks, in crushed style, that cannot be weighed which detract from the appearance or edibility of the product.

(b) **Definitions of defects—(1) Insignificantly trimmed.** “Insignificantly trimmed” means any trimming that is noticeable but of lesser degree than slightly trimmed.

(2) **Slightly trimmed.** In slices or half slices, “slightly trimmed” means that the portion trimmed away approximates 3 percent to not more than 5 percent of the apparent physical bulk of the perfectly formed unit and if such trimming materially affects the normal circular shape of the outer or inner edge of the unit.

(3) **Excessively trimmed.** (i) In slices or half slices, “excessively trimmed” means that the portion trimmed away exceeds 5 percent of the apparent physical bulk of the perfectly formed unit and if such trimming destroys the normal circular shape of the outer or inner edge of the unit.

(ii) In broken slices, spears, or tidbits, “excessively trimmed” means that the normal shape of the unit is destroyed by trimming.

(4) **Blemishes—(i) “Blemishes” (or “blemished”).** “Blemishes” (or “blemished”) include:

(a) Any of the following, if in excess of $\frac{1}{16}$ inch in the longest dimension on the exposed surface of the unit: Eyes, pieces of shell, brown spots.

(b) Deep fruit eyes.

(c) Bruised portions.

(d) Other abnormalities that it is possible to detect in good commercial practice before sealing in the containers.

(ii) **Serious blemishes.** “Serious blemishes” (or “seriously blemished”) means that the blemish seriously affects the appearance or edibility of the unit.

(iii) **Blemishes in crushed pineapple.** In crushed pineapple, each fragment of crushed pineapple bearing a blemish is segregated and the aggregate weight of such fragments is used to ascertain compliance with the allowances.

(5) **Mashed.** A “mashed” unit in the styles of sliced, half sliced, broken sliced, spears, chunks, and tidbits means a unit that has lost its normal shape as evidenced by marks of mechanical injury.

A unit that has lost its normal shape because of ripeness and which bears no mark of mechanical injury shall not be considered as mashed.

(c) (A) **Classification.** Sliced, half sliced, broken sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that is practically free from defects may be given a score of 18 to 20 points. Half sliced or broken sliced canned pineapple that scores 18 to 20 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a partial limiting rule). “Practically free from defects” means that the canned pineapple is practically free from any defects not specifically mentioned including specks, in crushed style, that cannot be weighed that affect the appearance or edibility of the product; and, in addition, has the following meanings with respect to the following styles of canned pineapple:

(1) **Sliced.** (i) Not more than occasional unit may be insignificantly or slightly trimmed, but none may be excessively trimmed;

(ii) Not more than a total of 5 percent, by count, of the units may be blemished or seriously blemished; or one unit in a container is permitted to be blemished or seriously blemished if such unit exceeds the allowance of 5 percent, by count: *Provided*, That in all containers comprising the sample such blemished units do not exceed an average of 5 percent of the total number of units; and

(iii) Not more than one unit in containers of 25 units or less, and not more than 3 units in containers of more than 25 units, may be mashed.

(2) **Tidbits.** (i) Not more than 5 percent of the drained weight may consist of units that are excessively trimmed;

(ii) Not more than a total of 5 percent, by count, of the units may be blemished or seriously blemished; but not more than $2\frac{1}{2}$ percent, by count, may be seriously blemished; and

(iii) Not more than 3 of the units in containers of less than 150 units, or not more than 2 percent of the units in containers of 150 or more, may be mashed.

(3) *Chunks.* (i) Not more than a total of 5 percent, by count, of the units may be blemished or seriously blemished; but not more than $2\frac{1}{2}$ percent, by count, may be seriously blemished; and

(ii) Not more than 3 of the units in container of less than 70 units, or not more than 5 percent of the units in containers of 70 units or more, may be mashed.

(4) *Cubes.* (i) Not more than a total of 2 percent of the drained weight may be blemished or seriously blemished; but not more than 1 percent of the drained weight may be seriously blemished.

(5) *Spears.* (i) Not more than an occasional unit may be insignificantly or slightly trimmed, but none may be excessively trimmed;

(ii) Not more than a total of 5 percent, by count, of the units may be blemished or seriously blemished; or one unit in a container is permitted to be blemished or seriously blemished if such unit exceeds the allowance of 5 percent, by count: *Provided*, That in all containers comprising the sample such blemished units do not exceed an average of 5 percent of the total number of units; and

(iii) Not more than one unit per container may be mashed.

(6) *Crushed.* (i) Not more than $\frac{1}{2}$ percent of the drained weight may consist of fragments bearing blemishes, including seriously blemished fragments.

(7) *Half sliced.* (i) Not more than an occasional unit may be insignificantly or slightly trimmed, but none may be excessively trimmed;

(ii) Not more than a total of 5 percent, by count, of the units may be blemished or seriously blemished; or one unit in a container is permitted to be blemished or seriously blemished if such unit exceeds the allowance of 5 percent, by count: *Provided*, That in all containers comprising the sample such blemished units do not exceed an average of 5 percent of the total number of units; and

(iii) Not more than one unit in containers of 25 units or less, and not more than 3 units in containers of more than 25 units, may be mashed.

(8) *Broken sliced.* (i) Not more than 5 percent, by count, of the units may be excessively trimmed;

(ii) Not more than a total of 5 percent, by count, of the units may be blemished or seriously blemished; and

(iii) Not more than 5 percent, by count, of the units may be mashed.

(d) (B) *classification.* Sliced, half sliced, broken sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that is reasonably free from defects may be given a score of 16 or 17 points. Half sliced or broken sliced canned pineapple that scores 16 or 17 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a partial limiting rule); and other styles of canned pineapple that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the canned pineapple is reasonably free from any defects not specifically mentioned including specks, in crushed style, that cannot be weighed that affect the appearance or edibility of the product; and, in addition, has the following meanings with respect to the following styles of canned pineapple:

(1) *Sliced.* (i) Not more than a total of 20 percent, by count, of the units may be slightly or excessively trimmed: *Provided*, That not more than $7\frac{1}{2}$ percent, by count, of the units may be excessively trimmed, but in any container having not more than 10 units, one unit may be excessively trimmed; and in any container having more than 10 units but not more than 27 units, two units may be excessively trimmed;

(ii) Not more than $12\frac{1}{2}$ percent, by count, of the units may be blemished, but in any container having not more than 5 units, one unit may be blemished; in containers having more than 5 units but not more than 10 units, two units may be blemished; and in containers having more than 10 units but not more than 32 units, four units may be blemished; and

(iii) Not more than one unit in containers of 25 units or less, and not more than 3 units in containers of more than 25 units, may be mashed.

(2) *Tidbits*. (i) Not more than 15 percent of the drained weight may consist of units that are excessively trimmed;

(ii) Not more than a total of 12½ percent, by count, of the units may be blemished or seriously blemished; but not more than 6¼ percent, by count, may be seriously blemished; and

(iii) Not more than 3 of the units in containers of less than 150 units, or not more than 2 percent of the units in containers of 150 units or more, may be mashed.

(3) *Chunks*. (i) Not more than a total of 12½ percent, by count, of the units may be blemished or seriously blemished, but not more than 6¼ percent, by count, may be seriously blemished; and

(ii) Not more than 3 of the units in containers of less than 70 units, or not more than 5 percent of the units in containers of 70 units or more, may be mashed.

(4) *Cubes*. (i) Not more than a total of 12½ percent, by count, of the units may be blemished or seriously blemished, but not more than 6¼ percent, by count, may be seriously blemished.

(5) *Spears*. (i) Not more than a total of 20 percent, by count, of the units may be insignificantly, slightly, or excessively trimmed; but not more than 15 percent, by count, of the units may be excessively trimmed.

(ii) Not more than 12½ percent, by count, of the units may be blemished, but in any container having not more than 5 units, one unit may be blemished; in containers having more than 5 units but not more than 10 units, two units may be blemished; and in containers having more than 10 units but not more than 32 units, four units may be blemished; and

(iii) Not more than one unit per container may be mashed.

(6) *Crushed*. (i) Not more than 1¼ percent of the drained weight may consist of fragments bearing blemishes, including seriously blemished fragments.

(7) *Half sliced*. (i) Not more than a total of 20 percent, by count, of the units may be slightly or excessively trimmed: *Provided*, That not more than 7½ percent, by count, of the units may be excessively trimmed, but in any container having not more than 10 units, one unit may be excessively trimmed; and in any container having more than 10 units but not more than 27 units, two units may be excessively trimmed;

(ii) Not more than a total of 8 percent, by count, of the units may be blemished or seriously blemished; or one unit in a container is permitted to be blemished or seriously blemished if such unit exceeds the allowance of 8 percent, by count: *Provided*, That in all containers comprising the sample such blemished units do not exceed an average of 8 percent of the total number of units; and

(iii) Not more than one unit in containers of 25 units or less, and not more than 3 units in containers of more than 25 units, may be mashed.

(8) *Broken sliced*. (i) Not more than 10 percent, by count, of the units may be excessively trimmed;

(ii) Not more than 8 percent, by count, of the units may be blemished or seriously blemished; and

(iii) Not more than 5 percent, by count, of the units may be mashed.

(e) (C) *classification*. Half sliced or broken sliced canned pineapple that is fairly free from defects may be given a score of 14 or 15 points. Half sliced or broken sliced canned pineapple that scores in this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that half sliced or broken sliced canned pineapple is fairly free from any defects not specifically mentioned that affect the appearance or edibility of the product; and, in addition, has the following meanings with respect to, and applies only to, the following styles:

(1) *Half sliced*. (i) Not more than 7½ percent, by count, of the units may be excessively trimmed, but in any container having not more than 10 units, one unit may be excessively trimmed;

and in any container having more than 10 units but not more than 27 units, two units may be excessively trimmed;

(ii) Not more than 12½ percent, by count, of the units may be blemished but in any container having not more than 5 units, one unit may be blemished; in containers having more than 5 units but not more than 10 units, two units may be blemished; and in containers having more than 10 units but not more than 32 units, four units may be blemished; and

(iii) Not more than one unit in containers of 25 units or less, and not more than 3 units in containers of more than 25 units, may be mashed.

(2) *Broken sliced.* (i) Not more than 15 percent, by count, of the units may be excessively trimmed;

(ii) Not more than 12½ percent, by count, of the units may be blemished but in any container having more than 10 units but not more than 32 units, four units may be blemished; and

(iii) Not more than 5 percent, by count, of the units may be mashed.

(f) (*SStd*) *classification.* Canned pineapple of the applicable styles which fail to meet in some respects paragraph (c), (d), or (e) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule); and, for the applicable styles, may also be "Below Standard in Quality—Good Food—Not High Grade" or "Below Standard in Quality" for the following reasons:

(1) *Sliced.* (i) "Excessively trimmed" for failure to comply in part with paragraph (d) (1) (i) of this section;

(ii) "Blemished" or "contains blemished pieces" for failure to comply with paragraph (d) (1) (ii) of this section; or

(iii) "Mashed units" or "contains mashed units" for failure to comply with paragraph (c) (1) (iii) or (d) (1) (iii) of this section.

(2) *Tidbits.* (i) "Excessively trimmed" for failure to comply with paragraph (d) (2) (i) of this section;

(ii) "Blemished" or "contains blemished pieces" for failure to comply in part with paragraph (d) (2) (ii) of this section; or

(iii) "Mashed units" or "contains mashed units" for failure to comply with paragraph (c) (2) (iii) or (d) (2) (iii) of this section.

(3) *Chunks.* (i) "Blemished" or "contains blemished pieces" for failure to comply in part with paragraph (d) (3) (i) of this section; or

(ii) "Mashed units" or "contains mashed units" for failure to comply with paragraph (c) (3) (ii) or (d) (3) (ii) of this section.

(4) *Cubes.* (i) "Blemished" or "contains blemished pieces" for failure to comply in part with paragraph (d) (4) (i) of this section.

(5) *Spears.* (i) "Excessively trimmed" for failure to comply in part with paragraph (d) (5) (i) of this section;

(ii) "Blemished" or "contains blemished pieces" for failure to comply with paragraph (d) (5) (ii) of this section; or

(iii) "Mashed units" or "contains mashed units" for failure to comply with paragraph (c) (5) (iii) or (d) (5) (iii) of this section.

(6) *Crushed.* (i) "Blemished" or "contains blemished pieces" for failure to comply with paragraph (d) (6) (i) of this section.

(7) *Half sliced.* (i) "Excessively trimmed" for failure to comply in part with paragraph (d) (7) (i) or with (e) (1) (i) of this section;

(ii) "Blemished" or "contains blemished pieces" for failure to comply with paragraph (e) (1) (ii) of this section; or

(iii) "Mashed units" or "contains mashed units" for failure to comply with paragraph (c) (7) (iii) or (d) (7) (iii) or (e) (1) (iii) of this section.

(8) *Broken sliced.* (i) "Excessively trimmed" for failure to comply with paragraph (e) (2) (i) of this section;

(ii) "Blemished" or "contains blemished pieces" for failure to comply with paragraph (e) (2) (ii) of this section; or

(iii) "Mashed units" or "contains mashed units" for failure to comply with paragraph (c) (8) (iii) or (d) (8) (iii) or (e) (2) (iii) of this section.

§ 52.1725 *Character*—(a) *General.* The factor of character refers to the degree of ripeness and maturity, the

texture of the fruit, and the degree of freedom from core material.

(b) *Ascertaining proportion of core.* "Core" means core material which may be definitely identified as hard and characteristic of the center structure of pineapple. In ascertaining the proportion of core, identify and separate any core material cleanly from each of the units in the container, weigh the aggregate of such core material, and calculate the weight of the core material in relation to the drained fruit.

(c) (A) *classification.* Sliced, half sliced, broken sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that possesses a good character may be given a score of 27 to 30 points. Half sliced or broken sliced canned pineapple that scores 27 to 30 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a partial limiting rule). "Good character" has the following meanings with respect to the following styles of canned pineapple:

(1) *Sliced; half sliced; broken sliced.* The units are of practically uniform ripeness, are at least reasonably firm with the fruitlets appearing as a compact structure, are reasonably free from porosity; and not more than 0.4 ounce of core is contained in 1 pound of drained fruit.

(2) *Tidbits; cubes; spears; crushed.* The units are of practically uniform ripeness, the fruitlets appear as a compact structure, the units are reasonably free from porosity; and not more than 0.4 ounce of core is contained in 1 pound of drained fruit.

(3) *Chunks.* The units are of practically uniform ripeness, the fruitlets appear as a compact structure, the units are reasonably free from porosity, and the units are practically free from any core material.

(d) (B) *classification.* Sliced, half sliced, broken sliced, tidbits, chunks, cubes, spears, or crushed canned pineapple that possesses a reasonably good character may be given a score of 24 to 26 points. Half sliced or broken sliced canned pineapple that scores 24 to 26 points shall not be graded above U. S. Grade C or U. S. Standard, regardless of

the total score for the product (this is a partial limiting rule); and other styles of canned pineapple that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably good character" has the following meanings with respect to the following styles of canned pineapple:

(1) *Sliced; half sliced; broken sliced.* The units are of reasonably uniform ripeness, the fruitlets are reasonably compact in structure, the slices are fairly free from porosity; and not more than 1.1 ounces of core is contained in 1 pound of drained fruit.

(2) *Tidbits; cubes; spears; crushed.* The units are of reasonably uniform ripeness, the fruitlets are reasonably compact in structure, the units are fairly free from porosity; and not more than 1.1 ounces of core is contained in 1 pound of drained fruit.

(3) *Chunks.* The units are of reasonably uniform ripeness, the fruitlets are reasonably compact in structure, the units are fairly free from porosity; and not more than 1.1 ounces of core is contained in 1 pound of drained fruit.

(e) (C) *classification.* Half sliced or broken sliced canned pineapple that possesses a fairly good character may be given a score of 21 to 23 points. Half sliced or broken sliced canned pineapple that scores in this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good character" has the following meaning with respect to, and applies only to, the following styles:

(1) *Half sliced; broken sliced.* The units are of fairly uniform ripeness, the fruitlets are fairly compact in structure, the units are fairly free from porosity; and not more than 1.1 ounces of core is contained in 1 pound of drained fruit.

(f) (SStd) *classification.* Canned pineapple that fails to meet the applicable requirements of paragraph (d) or (e) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule). Any style of canned pineapple

in which more than 1.1 ounces of core is contained in 1 pound of drained fruit is also "Below Standard in Quality—Good Food—Not High Grade" or "Below Standard in Quality—Poorly cored" or "Below Standard in Quality—Excessive core."

LOT INSPECTION AND CERTIFICATION

§ 52.1726 Ascertaining the grade of a lot.

The grade of a lot of canned pineapple covered by these standards is determined by the procedure set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).

SCORE SHEET

§ 52.1727 Score sheet for canned pineapple.

Factors	Score points
Color-----	30
Uniformity of size and shape-----	20
Absence of defects-----	20
Character-----	30
Total score-----	100

Proper acidity () Yes. () No-----
 Flavor and odor () Good. () Fairly good. () Off
 Grade-----

¹ Limiting rule.

² Partial limiting rule.

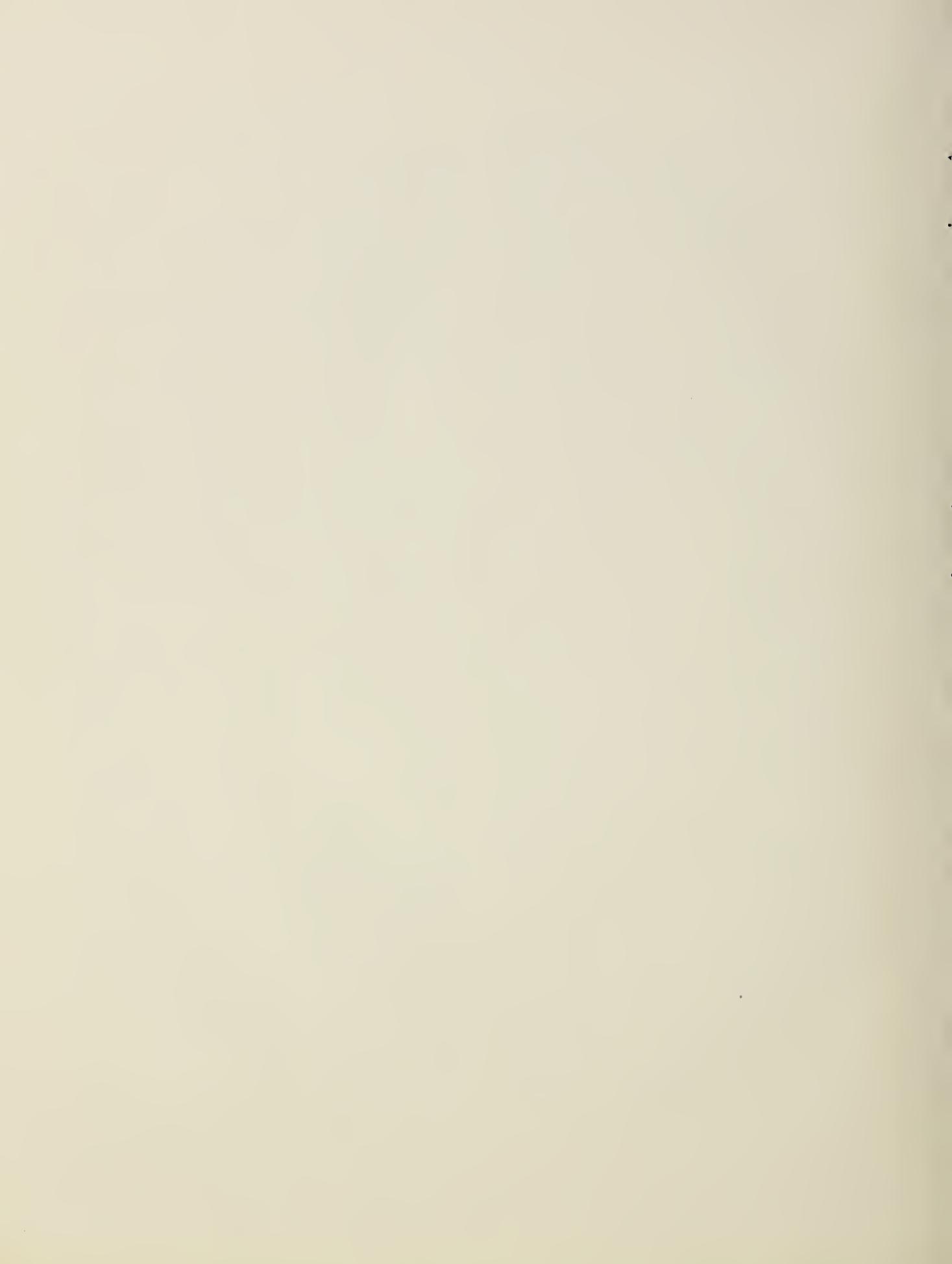
³ Half slices, broken slices only.

The United States Standards for Grades of Canned Pineapple (which is the fourth issue) contained in this subpart shall become effective 30 days after the date of publication hereof in the FEDERAL REGISTER and thereupon will supersede the United States Standards for Grades of Canned Pineapple (7 CFR 52.1711—52.1725) which have been in effect since January 27, 1950.

(Sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624)

Dated: February 8, 1957.

[SEAL] ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.



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